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MORRISTOWN

COOK BOOK

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SURPLUS,	202,887.69
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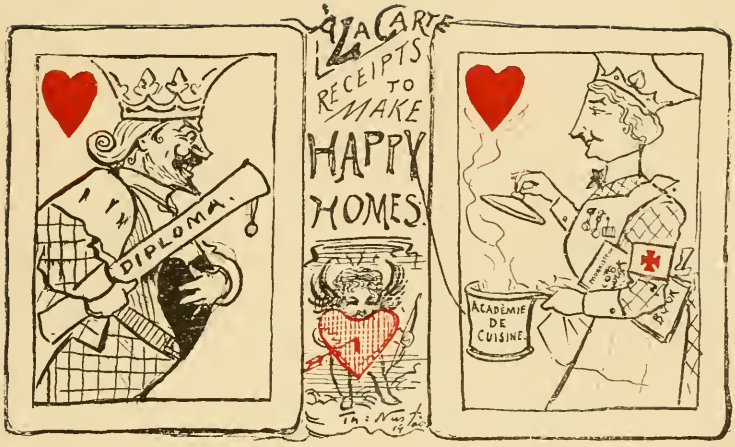

Mignonette Sauce

FOR OYSTERS OR CLAMS ON HALF SHELL.

Mince very fine: two tablespoonfuls of shallots; add one gill of good white wine vinegar; one coffee spoonful of salt; a teaspoonful of fresh pepper ground from the mill; a pinch of cayenne pepper; and a tablespoonful of very fine minced chives. Serve very cold.

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Oyster Cocktail.

1 large tablespoon of heavy tomatoe catsup; 1-2 teaspoon of Worcestershire; pinch of salt and pepper; 5 drops of tobasco; 10 drops of lime juice; oysters for one person and their juice. If too thin add a little more tomato catsup.

C. C. W.

MR. CHARLES A. LEWIS, OF NEW LONDON,

Celebrated Chowder.

8 porgies, (or 6 lbs. of firm sea bass) heads taken off and skinned, each cut into two pieces. Take a half peck of onions sliced, half peck of potatoes peeled and sliced thin, 8 ship biscuits, (hard pilot bread) soaked only a few minutes in cold water; 2 lbs. of salt pork sliced thin. Fry one-third of the onions (have thoroughly browned but be careful not to let them scorch,) sliced thin with one-half of the pork. (This may be done in the same pot you are going to use), when done take them out and wash the pot. Then put a layer of raw pork in the bot-

-Fred Baker,-

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tom of the pot, then a layer of the pieces of fish next, season well with salt, black and especially red pepper and ground cloves ; then some of the potatoes ; then raw onions and pork ; then some of the soaked biscuit. Repeat this process until all your material is used up. Cover all these with cold water, boil very slowly until the potatoes are thoroughly cooked ; then add a bottle of claret wine ; (put in plenty of wine as the gravy is delicious). Let it come to a boil after the wine is put in. You must not be afraid of your salt, pepper and cloves, for the higher seasoned the better and more palatable.

MRS. E. W. GAMBLE.

Clam Soup.

1 pint of clams; small cup of milk; small tablespoonful of flour; 1 egg; pepper and salt; chop the clams fine; boil them half an hour in their own liquor and as much water; then pour in the milk. While boiling, stir in the flour, salt and pepper; strain; and just before putting in the tureen beat in the egg.

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French Tomato Soup

1 cup of water; 1 quart of tomatoes boiled and strained; add a little sugar; a heaping tablespoonful of butter; pepper and salt; boil up and serve with cubes of fried bread in tureen.

M. F. B.

Julienne Soup

One good sized carrot; one potato; little celery; one onion; cut in dice; few peas; boil in cup of water till cooked; add two quarts of bouillon; let it come to a boil and serve.

MRS. WM. WHITMORE GANNETT.

Cream Soup.

One can of corn, drained and chopped fine; 1 pint of milk; 2 quarts of boiling water; 2 tablespoonfuls of butter rolled in one of flour; put the corn in the water and cook for an hour;

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work through a colander; add salt and pepper to taste and return to the fire; boil one minute then stir in the butter and flour; have the milk scalded and when the butter is melted, add the milk to the soup and stir one minute. This soup can be made of any canned vegetable.

MRS. P. C. BARKER.

Bouillon or Beef Broth.

Put into a stock-pot 3 pounds of a shin of beef; 1 pound of a knuckle of veal, and 3 quarts of water; skim as soon as the scum begins to rise and until it ceases to appear; then add salt; 2 carrots and the same quantity of onions, leeks, and turnips; a little celery. Simmer gently four hours; strain and serve.

MRS. P. C. BARKER.

Chicken Gumbo.

Two quarts of Tomatoes, peeled and cut in

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pieces ; one quart okra, cut small, both measured after being prepared ; one teacup of corn, cut fine from the ear ; one teacup of lima beans. Cut a chicken in pieces and fry brown with six slices of good breakfast bacon ; one onion cut fine. Put all together into the soup pot with three quarts of water, salt and pepper. Let boil an hour or hour and a half. Serve in soup plates with well boiled and steamed rice.

MRS. V. B. KING.

Green Corn Soup.

Take six well filled ears of tender green corn ; run a sharp knife down the rows, and split each grain, then with the back of the knife, scraping from the large to the small end of the ear, press out the pulp, leaving the hulls on the cob. Break the cobs, if long, put them in cold water sufficient to cover and boil half an hour. Strain off the water which should be one pint. Put this corn water on again, and when boiling add the corn pulp and cook fifteen minutes, or until the raw taste is destroyed. Rub through a

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rather coarse colander; add salt and a pint of hot milk. If too thin add a little corn starch and a little sugar if liked.

MRS. HENRY W. VAN WAGENEN.

Okra Soup.

Put upper part of shin of beef on fire at 9 A. M. Skim and watch while boiling. At one o'clock add 75 Okra, cut up in round slices and two quarts of tomatoes peeled. Let this all boil together until one hour before dinner when take out the bone and meat. Let the soup boil slowly until just before 6:30 or 7:00 o'clock dinner. Salt and pepper to taste.

MISS A. L. WARD.

Oyster Soup.

Boil the liquor, then put in the oysters and scald them; take them out and boil the liquor

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and strain it, put in the milk and boil it with the liquor. A quart is enough with a hundred oysters. Thicken it with 4 crackers rolled fine; a 1-4 pound of butter. Put in the oysters only long enough to heat through, with cayenne pepper to taste and mace.

MRS. HENRY SHAW.

Creamed Lobster.

The meat from 4 pounds of boiled lobster; 1 heaping tablespoonful of butter; 1 cup of cream; 1 cup of milk; 1 even tablespoonful of corn-starch; white pepper, cayenne pepper; put the milk and cream in a double boiler over the fire, heat to boiling; mix the corn-starch smooth with a little milk and stir into the boiling milk. When the milk is well thickened set the boiler on the side of the range and stir in the lobster. Do not let it boil after the lobster is put in. Season with salt, white pepper and cayenne to taste.

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Salmon Timbales.

For a quart mould or twelve of the smallest sized moulds use 1 1-2 pounds of salmon; one pint of cream; half a pint of stale bread; 3-4 cupful of butter; half a cupful of mushrooms; three teaspoonfuls of salt; half a teaspoonful of pepper; a slight grating of nutmeg; 4 eggs. Cook the bread and cream together for ten minutes; pound the salmon and mushrooms to a paste, and then rub through a sieve; add the seasoning when the mixture of bread and cream is cold; add this and the butter to the fish, and pound all together until thoroughly blended, add the eggs, well beaten; put the mixture into well buttered moulds; cover with buttered paper; cook three quarters of an hour. Serve with lobster or anchovy sauce.

MRS. P. C. BARKER.

Pickled Oysters.

Two quarts oysters and one tumbler warm water; pick them all over and strain liquor on them and put them on the stove in a tin

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kettle and let them come to a boil ; then put oysters into a stone jar and strain liquor into a pan and add three-quarters of a tumbler of vinegar, one teaspoonful of whole cloves, one teaspoonful whole peppercorns, one teaspoonful whole allspice, one teaspoonful salt, a few leaves of mace. Then boil liquor again and pour over the oysters.

MRS. A. G. HACKSTAFF.

Oyster Salad.

25 Oysters, simmer five or six minutes, cover with French dressing, mostly oil, put on the ice two hours, pour off dressing and chop and mix with chopped celery and mayonaise.

MRS. GRINNELL WILLIS.

Minced Oysters on Toast.

One dozen oysters, (fifteen if small), one tea-

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spoonful of butter, yolks of two eggs, half cup of cream, salt and pepper. Dry the oysters, then mince ; melt the butter, add oysters, pepper and salt. Beat the yolks with the cream and stir into the oysters. This ought to be quite thick. If the eggs do not make it thick enough, thicken with a little flour and butter. Serve on toast *very hot*. Almost enough for four portions.

MRS. E. G. AMES.

Lobster Cutlets or Chops.

3 lbs. lobster ; 2 teaspoons finely chopped parsley; 1 tea spoon onion juice ; quarter lb. butter; 1 heaping table spoon of flour; 1 large cup of cream; 2 raw eggs. Take the meat of the boiled lobster, chop very fine ; mix parsley and onion with the meat; season to taste with salt and red pepper; rub butter and flour in a double sauce pan, when smooth and melted add the cream and the well beaten eggs ; stir gently until smooth and the consistency of thin custard; put in meat and let come to a boil. When cold shape as cutlets or chops, dip in egg and crumbs;

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fry in basket. When done stick the small end of each claw in the end of chop.

Sauce for Lobster Chops.—1 pint cream, in which put a piece of onion, size of nutmeg; when cream comes to a boil, add one dessert spoon of flour rubbed with one tablespoonful of butter, salt and pepper to taste; take out onion before serving.

MRS. HOWELL.

Lobster a la Newburg.

2 lbs. Lobster (chicken), boil 8 minutes; shred, put butter in spider; lobster, salt and pepper; 5 spoonfuls sherry; cook 3 minutes; beat three yolks light; add half pint cream, pour over; stir until it begins to thicken.

MRS S. C. WINSHIP.

Lobster a la Newburg.

1 can lobster; 1 pint cream; 1 tablespoonful

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of butter; 1 tablespoonful of flour; yolks of two eggs; 1 wine glass of sherry; salt and pepper. The lobster must be taken from the can, all liquor poured off and boned, discarded two or three hours before dressing. Make a dressing of the flour, butter and cream; season; add lobster, then wine; and just before serving, the beaten yolks; one yolk will answer.

MRS. CHARLES BLACK.

Scrapple.

Ingredients : Pigs faces, some of the skin, and trimmings; any part not needed for other purposes; one of the livers or more. To each pound of meat allow 1 quart of water; 1 even tablespoonful of sage; 2 even tablespoonfuls of coarse white Indian meal; 1-2 even teaspoonful of salt; 1-2 even teaspoonful of black pepper; 1 even teaspoonful of basil; 1 even teaspoonful of parsley. Mode: Boil the meat until very tender, simmering very slowly. Boil one of the livers separately and throw away the water in which it is boiled. Put all the meat

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through a sausage cutter. Then add to the liquor in which it was boiled; season with the above proportion of spice and herbs. Thicken with given amount of white Indian meal. Let it boil well; stir well; and pour into pans to cool. It must be boiled with the meal for five or six hours, until thick enough to be quite stiff when cold. Slice and fry brown in a little butter.

MRS. A. B. FROST.

Rice Souffle.

Boil half a cup of rice in one quart of boiling salted water for fifteen minutes and drain it; put the rice in a double boiler with one pint of milk; cook ten minutes; add the yolks of four or six eggs with four or six tablespoonfuls of powdered sugar and one tablespoonful of butter; cook five minutes and set away to cool; add half a teaspoonful of vanilla or lemon; half an hour before serving beat the whites of the eggs stiff and cut them lightly into the cooked mixture; bake in a buttered pudding dish half an hour; serve at once with a creamy sauce.

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Fish Timbales.

Take half cup cold boiled fish well beaten and free from bones; one thick slice of stale bread (crust cut off) boiled in one pint milk one tablespoon butter and two eggs beaten light together with a fork; add one grated onion, salt and pepper and some chopped parsely; pour in form and bake for 45 minutes; setting the form in a pan of water to prevent curdling; serve with sauce made with 1 cup milk put over to boil; 1 teaspoonful butter and 1 teaspoonful flour mixed smooth together; add to milk stirring constantly, season with salt, pepper and little nutmeg.

MRS. WILLIAM H. MACY, II.

Chicken Croquettes.

(MARYLAND CLUB)

Roast or boil two chickens, when cold take skin off them; chop very fine and put aside, put in a sauce-pan 1-2 pound of good butter; 1-4 pound of flour, let flour and butter be well mixed but do not let it brown; when thorough-

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ly mixed add 1 quart of milk or cream and let it boil until consistency of a thick sauce; then throw in chopped chicken; put in 2 yolks of eggs, salt, pepper and nutmeg, mix all well, then take it out in a vessel to cool, when cold roll in the shape of a pear, or as you fancy, bread them by dipping in eggs and roll in cracker dust; fry in hot lard and serve.

MRS. J. H. BERRET.

Chicken Terrapin.

One chicken boiled and diced, one quart cream, half lb. butter, three eggs, five truffles, half tumbler of sherry. Heat the cream. Eggs boiled hard, the yolks worked in the wine, then add to cream and butter melted and the truffles.

MRS. S. C. WINSHIP.

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Rice Croquettes.

Boil one cup of rice in slightly salted water. When tender drain thoroughly ; add to it when hot one rounded teaspoonful of butter, two tablespoonfuls of sugar, yolk of one egg. Whip the mixture thoroughly with silver spoon or fork. When cold, make into balls ; press four stoned raisins into the centre of the balls, cone shape. Coat with egg and bread crumbs and fry in deep smoking fat. Serve with hard sauce.

Hard Sauce--Cream 1 tablespoonful of butter, 3 tablespoonfuls fine sugar, half teaspoonful vanilla, make into small balls. Place in ice box. Afterwards around the croquettes on the dish.

MRS. HENRY C. PITNEY, JR.

Timbals.

Four eggs; one cup of milk; salt and pepper to taste; eight tablespoons grated cheese; pour into timbal cups and put cups in pan of hot water. Bake twenty minutes.

MRS. WM. WHITMORE GANNETT.

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Sweetbreads.

Soak one pair of Sweetbreads two hours in salt and water, changing water twice, then parboil them.

Stew one pound mushrooms in a little water and teaspoonful of salt until done. Take one tablespoonful of butter; melt in saucepan, add two tablespoonfuls of flour; add mushrooms and their liquid, season with pepper, add sweetbreads having cut them in small squares, two truffles chopped fine with their liquid, stir all and boil for five minutes.

Beat eight eggs light, scramble them and stir them hard while cooking; season; when done beat them until smooth and creamy, put them in a hot buttered ring mould, let them stand on range five minutes, turn out on platter and pour the mushroom and sweetbread mixture in the centre and serve hot.

MRS. A. O. DEAN.

Gravy.

Mrs. Carlisle says : A tablespoon of strong coffee put in the gravy of melted butter, pep-

HENRY C. PITNEY, President.
ROBERT D. FOOTE, Vice-Pres.
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\+ + +

National Iron Bank,

MORRISTOWN, N. J.

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per and salt, and poured over a beefsteak gives it a delicious flavor and colors the gravy brown.

MRS. SAMUEL C. WINSHIP.

A Russian Dish.

Make a fine soft hash of chicken, turkey or veal; moisten with cream, thickened with a little flour and butter and well seasoned. Bake a large griddle cake the size of a dinner plate, of either buckwheat, flannel or rice cake batter; spread one of these cakes with a layer of hash, another cake, another layer of meat and so on until you have four or five layers, having cake on top; send to table very hot; cut as you would a layer cake, pour over each piece, as it is served, a cream sauce.

MRS. HOWELL.

Beef Loaf.

3 lbs. raw beef chopped as fine as possible

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with a piece of suet the size of an egg; season with one even teaspoonful of salt; two even teaspoonfuls of black pepper; one teaspoonful sweet marjoram; one tablespoonful of onion juice; butter size of walnut; one cup fine bread crumbs and the yolks of two eggs; mix well, mould into oblong loaf and bake 1 1-2 hours, basting very often.

Sauce.—One tablespoonful of butter and one of flour stirred until brown; add one half pint of stock, salt and pepper and one tablespoonful Worcestershire sauce; a few chopped mushrooms; add this mixture to gravy in pan carefully skimmed of all grease; a tablespoonful of sherry is an improvement.

MRS. HOWELL.

Cold Meat Dressed.

Chop fine any sort of cold meat with piece of suet size of an egg; add pepper and salt, one chopped onion; one slice of bread, soaked in a little milk, one ounce butter and two well beaten eggs; stir all together gently for fifteen

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minutes; turn into a well buttered mould and bake until brown; turn out and serve hot.

MRS. GEORGE H. CHADWELL.

Ragout of Beef.

Cut cold beef from bone, put in covered pot with one can of tomatoes; one onion fried brown in butter; 1 dozen allspice; one carrot chopped fine; one cup of soup stock; keep on back of range and let simmer slowly four hours. Serve hot on platter.

MRS. S. C. WINSHIP.

Stewed Tomatoes.

Parboil 3 small onions; cut up 3 pts. tomatoes, add onions cut fine: 1 1-2 cups of bread crumbs; 1 dessertspoonful salt and 1 small teaspoonful black pepper; stir together and simmer at least one hour, longer the better;

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just before serving stir in the yolks of six eggs well beaten and 4 even tablespoonfuls of butter; boil up once to cook eggs; this makes a delicious vegetable or strained, a good sauce.

MRS. HOWELL.

Gilsey House Stewed Potatoes.

Cut raw potatoes in small dice all the same size; put into a double kettle, just cover them with cold milk. Stand on back of range where they will simmer; stir occasionally. If milk boils down so as to uncover potatoes add enough milk to just cover. When potatoes become waxy and taste thoroughly cooked, add pepper, salt and butter, and serve. They should take an hour or an hour and a half to cook.

GEORGE M. ALLEN.

Corn Fritters

Grate fresh corn; allow 1 1-2 eggs for each cup of corn, with a tablespoon of milk or cream; beat eggs well; add corn slowly, beat-

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ing very hard; salt to taste; stir in cream and thicken with just enough flour to hold together, scant tablespoon for every egg; fry as any fritters. In winter the canned kornlet may be used.

MRS. P. B. PIERSON.

Breakfast Dish—Mrs Carlisle's Disguised Ham.

Grate one pound cold boiled ham, some fat. Season with mace, cloves; beat the yolks of five eggs, (soft-boiled) and mix with the ham; spread over slices of browned toast, buttered while hot. Brush surface with the whites of eggs and brown.

MRS. SAMUEL C. WINSHIP.

Risotto.

1 Onion cut fine and browned in butter, a large cup of tomato sauce, that has been boiled down and strained, boil the onion, tomato and a cup of good stock together for 20 minutes, then add a large cupful of well cleaned rice. Let all cook slowly together till the rice is suf-

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ficiently soft, then add 1-2 cup of grated Parmesan cheese, a piece of butter and a pinch of saffron, enough to color it a light yellow, mix well and serve. This is best served with minced or stewed meat of any kind.

MRS. SAMUEL C. WINSHIP.

Escaloped Eggs.

Put 3 eggs in a sauce-pan of boiling water, keep it a half hour on the range, but do not allow it to boil. Place the eggs in cold water for five minutes, then remove shells. Cut the whites in thin slices, rub the yolks through a coarse sieve, mix lightly together and put in escalop dish; pour over the sauce, cover with bread crumbs and cook 15 minutes in a hot oven.

SAUCE—1 cup of milk, generous tablespoonful of butter, teaspoonful of flour, half teaspoonful of salt, quarter teaspoonful of pepper. When the butter is melted put in the flour, stir till smooth and frothy, draw the pan back from the fire, stir in gradually the cold milk, add salt and pepper and boil up once.

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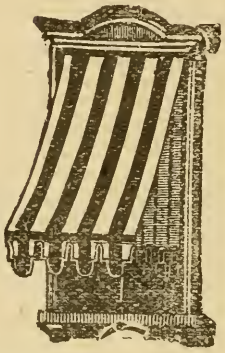

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Cold Slaw.

Cut the cabbage fine; put on salt and let stand until dressing is done. *Dressing*—Cream, a little sugar; little vinegar and melted butter, which let come to a boil, then put in cabbage and let it remain for a few minutes. The dressing must be sufficient to half cover the cabbage.

MRS. GEORGE F. STONE.

Chicory Salad.

2 small heads, wash and wilt in tepid water, small onion sliced and 3 hot boiled potatoes, 1 slice bacon fried, bacon in bits, add vinegar to bacon grease, add salt and pepper and when hot pour over salad.

MRS. SAMUEL C. WINSHIP.

Waldorf Salade.

2 cucumbers; 2 tomatoes; 2 bananas; 2 oranges; 2 onions (perhaps less); 5 hard boiled eggs; 5 teaspoonfuls of green tea; 2 heads of lettuce; French dressing with the yolk of two eggs (raw). This makes enough Salade for ten people.

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Cream Dressing for Salad.

1 cup of cream, sour or sweet; yolks of two eggs; 1-2 teaspoonful of mustard mixed with two of vinegar; 2 teaspoonfuls of sugar, mix these together, boil until they begin to thicken, stirring constantly, then take from the fire and add salt and pepper; when cold oil may be added.

MRS. BLACK.

Cheese Straws.

1 cup flour; 1 cup cheese, very full; 1 teaspoonful lard and butter mixed, salt and red pepper; make into pastry; roll out very thin; cut in fingers and put in oven until brown.

MRS. SAMUEL V. HOFFMAN.

Cheese Custard

Grate a large tea cup full of cheese or cut it in thin slices; beat one egg and add to it, with half a teacupful of milk; bake until brown.

MRS. GEORGE H. CHADWELL.

Mayonnaise of Salmon with Aspic Jelly.

Remove the bones from 2 lbs. of Salmon; cut into slices; place them in a fish kettle, cover over with boiling fish broth; add a small quantity of salt, then move the fish kettle to the

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side of the fire and boil for ten minutes; when cooked take out the fish and leave till cold; turn a border of aspic jelly on a dish and fill the centre with alternate layers of Mayonnaise and the slices of Salmon finishing with the Mayonnaise, and serve.

MRS. JOHN I. WATERBURY.

Scotch Woodcock.

4 eggs; 1 tablespoonful of butter; 1 teacupful of grated cheese; salt and cayenne pepper; melt the butter in a sauce-pan or chafing dish; add cheese; eggs (previously beaten) and seasoning; stir briskly until thick; then serve immediately on buttered toast, with curls of crisp bacon around it. This makes one portion each for eight persons.

MRS. E. G. AMES.

Cheese Straws.

Mix one cup of pastry flour with one-half cup of butter and wet with ice water until a paste is formed that can be handled without adding flour. Roll into a sheet one-quarter of an inch thick and spread with grated rich American cheese. Fold the sheet carefully from end to end, sprinkle again but less liberally than before with the grated cheese, roll

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carefully and cut into strips one-quarter of an inch in thickness. Place in tins that have been dipped in ice water, and bake in a quick oven until they are a delicate brown. A tiny bit of cayenne pepper may be added to the cheese before sprinkling it on the paste.

MRS. H. W. BUXTON.

Bohemian Club Cheese.

Mash one pound of cheese to a smooth paste; add two tablespoons of melted butter; three tablespoons of vinegar; four tablespoons of Worcestershire. Use on thin crackers.

C. C. W.

Cheese Cake Pie

One pint of mixed cheese, one-quarter lb. of butter, eight eggs, juice and rind grated of one large lemon. Beat butter, sugar and lemon together, then add the yolks of eggs. Beat again and add the beaten whites.

MRS. J. LOWRIE BELL.

Cheese Souffle.

Prepare first a white sauce by cooking together 1 tablespoonful of butter and 1 of flour, when these are thoroughly blended, add a generous half cup of milk, stir until

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thick and smooth, then add 4 tablespoonfuls of grated cheese; salt and pepper to taste. Take from the fire and beat into the mixture the well whipped yolks of two eggs, and last the stiffened whites of three eggs. These must be stirred in gently. Turn at once into a well buttered pudding dish, and bake to a golden brown in a hot oven. The souffle will puff up to twice its original size, and must be eaten as soon as removed from the fire.

MRS. CHARLES MELLON.

Cheese Croquettes.

1 1-2 Cups grated American cheese 1 Tablespoonful flour. 1-2 Teaspoonful salt, pinch red pepper. Whites of 3 eggs beaten stiff. Mix all together, roll in egg and cracker dust. Fry in deep boiling lard, and place on brown paper to drain.

MRS. PHILIP CURTIS.

Easter Pudding.

1-4 of a cup of corn starch, one pint of milk, 1-4 of a cup of sugar, the beaten whites of two eggs, cook twenty minutes. Flavor to taste, put to cool in a mould ring, fill the center with lemon jelly and serve with boiled custard poured around the corn starch ring.

MRS. W. E. BAILEY.

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King Pudding.

Stir into a pint of boiling milk, three even tablespoonsful of flour and one even tablespoonful of corn starch made into a paste with cold milk ; add a piece of butter the size of an egg. Beat four eggs separately and stir into the milk when a little cool. Put the dish into another of boiling water and bake about half an hour.

The Sauce—One cup powdered sugar, half cup of butter, two eggs, one wine glass of sherry. All beaten together for ten minutes. Then stand on the fire and let come to a boil, stirring all the time.

H. R. KING.

Apple Pudding.

Put an inch deep of brown sugar in a deep dish and half a tablespoonful of butter cut in small pieces ; then make a rich pie crust. Line a deep dish, let some of the crust fall over the sides so as to cover the pudding ; fill the dish with sliced apples, sprinkle with sugar, flavor with lemon or vanilla. Bake until you think the apples are cooked.

MRS. ROBERT C. WALSH.

Prune Pudding.

One cup of prunes, chopped fine ; whites of

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five eggs well beaten ; one cup of powdered sugar, sifted. Mix all lightly and carefully together. Bake in a hot oven until slightly brown. Serve with whipped cream.

MRS. ROBERT C. WALSH.

Fig Pudding.

Six ounces of suet, chopped fine ; four ounces of bread grated fine ; four ounces of sugar ; four ounces of citron, cut fine ; four eggs, leaving out the whites of two ; one breakfast cup of milk, in which boil one stick of cinnamon, one tea cup of figs cut fine, mix well together. Put in a well buttered mould and boil four hours. Serve with wine sauce.

MRS. C. H. DUYCKINCK.

Indian Pudding.

Take two quarts of milk, put one quart on to boil. Put into the other quart, one coffee cup of yellow Indian meal, stir until it becomes smooth, add a little salt, sugar and molasses to taste, also ginger, cinnamon and allspice. Put in two cups of stoned raisins, half lb. suet, chopped very fine, also four beaten eggs. Stir all in the boiling milk, until it becomes thick, taking care that it does not burn. Butter your

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pudding dish, pour in your mixture, and bake two hours.

MRS. C. H. DUYCKINCK.

Chocolate Pudding.

1 Pint milk, 1-2 cup grated chocolate, dissolve chocolate in part of milk, add it to the other half boiling, add to that yolks of 3 eggs, 3 tablespoons sugar, flavor with vanilla, salt, stir in whites beaten and sweetened, put in cups and bake lightly.

MRS. SAMUEL C. WINSHIP.

Steamed Fruit Pudding.

1 cup of raisins, chopped fine; 1 cup of molasses; 1 cup of sweet milk; 2 1-2 cups of flour; 2-3 cup of suet, chopped; 1 teaspoonful of soda added last dissolved in a little boiling water. Serve with either wine sauce or butter and sugar beaten together.

MRS. E. G. AMES.

Philadelphia Corn Pudding.

1 Dozen ears corn, score and scrape off; 3 eggs, 1 tea cup sugar, 1-2 teaspoon salt, 1 cup of milk, put into pie dish and pieces of butter over the top, bake about 3-4 of an hour; if corn is dry add more milk.

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Suet Pudding.

Two and a half cups of flour, one cup chopped suet, large cup chopped raisins and currants, one cup of molasses, one cup of milk, half teaspoonful of nutmeg, half teaspoonful of cinnamon, quarter teaspoonful of cloves, teaspoonful of soda, half teaspoonful of salt. Sift spices, soda and salt with the flour, then add suet mixing thoroughly. Then add fruit also mixing thoroughly. Stir molasses and milk together, and pour into the dry mixture. Stir *well*, put into a greased mould, and steam for three hours. Different sauces are used, according to taste.

MRS. FRANK MARSH.

Blackberry Pudding

Four eggs beaten separately; 5 tablespoonfuls of flour; 1 pinch of salt; 1 big cup of milk; add flour to yolks, stir milk and last stir in whites, which have been whipped to a stiff froth; add three small boxes of blackberries and bake three-quarters of an hour; serve with butter and sugar or a hard sauce.

MRS. R. H. KISSEL.

Victoria Pudding.

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1 1-2 pts. milk, or half cream; 7 eggs; 2 des-

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sertspoonfuls brandy; 2 glasses of wine; 1 teaspoonful of vanilla; 1-2 box Cox's gelatine; 3-4 lbs. of sponge cake; make a good custard with the yolks of eggs well beaten, and 5 tablespoons of sugar; add the gelatine dissolved in a little water and flavor with vanilla; when cold stir in brandy and wine; have ready a quart mould, dip it in water, fill the pattern at the bottom with custard, let it get firm enough to hold a layer of sponge cake, with strawberry preserves spread on top, fill the mould up with these alternate layers of cake and preserves; then pour on the custard, letting the cake absorb all it will, and keeping the mould full; turn out when firm, ornament with wine jelly, or not, as you please, and serve with cream. This is a very good dessert and repays one for the little trouble it costs in making.

MRS. HOWELL.

Plum Pudding.

1 lb. sugar; 1 lb. bread; 1 lb. currants; 1 lb. raisins; 1-4 lb. citron; 10 eggs; a little suet if you like; 1 wine glass of brandy; 1 nutmeg; boil five hours.

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ready and while hot split and butter them; put between each biscuit chopped strawberries (this will take about 1 quart of berries); have ready the following sauce : 1 cup of butter, 2 cups of granulated sugar; 1 quart of strawberries, mashed; beat the butter and sugar together very smoothly; then add the mashed berries, mixing thoroughly into the sauce; pour this over the biscuits after they are arranged on the dish in which they are to be served.

MRS. E. G. AMES.

Wedding Cake.

6 pounds of raisins (scalded); 1 lb. citron shaved thin; 1-2 lb dried currants; 2 coffee cups of butter; 6 eggs; 1 cup black molasses; 1-2 lb. dark brown sugar; 1 teaspoon cinnamon; 1 teaspoon ground cloves; 1 nutmeg; 1 large teaspoonful soda dissolved in a little boiling water; 1 tumbler of brandy; 1 tumbler of sherry; enough flour to hold, baked in a slow oven two or three hours. This allows for a six quart pan.

MRS. WILLIAM WATTS.

Chocolate Souffle

1-4 pound flour; 1-4 pound sugar; dissolve in one cup milk; add a pinch of salt and a small

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piece of butter; stir over fire without stopping seven minutes; add two cups grated chocolate; yolks of five eggs; add well-beaten whites of five eggs; pour all into a pudding dish; smooth over top. Bake thirty minutes in a mild oven.

MRS. WM. WHITMORE GANNETT.

Whortleberry Pudding.

1 qt. of Whortleberries; 3 pts. flour; 1 teaspoon of salt; 1 teaspoon of cinnamon; 1 teaspoon of cloves; 1 teaspoon of soda dissolved in one tablespoon of water; 1 pt. molasses not quite full; put soda, dissolved into molasses; beat it up, put spices and salt into the flour; then molasses into flour and beat all together; then put in berries; take a large cloth sprinkled with flour for pudding, tie tight, leaving room for pudding to swell. Put sauce in bottom of pot. Cover the pudding in pot with water, replenishing if necessary. Boil 2 1-2 hours.

MRS. F. W. MERRELL.

Baked Peaches.

Rub or brush all the down off fine ripe peaches; prick well with a fork; sprinkle thickly with sugar, adding a little lemon juice,

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if liked, and bake in a slow oven until fruit and syrup are quite rich.

MISS J. E. DODGE.

Hickory Nut Cake.

1 1-2 cups of sugar; 1-2 cup of butter; 2 cups of flour; 3-4 cup of milk; 1 cup of nut meats, chopped; whites of 4 eggs; 1 teaspoonful of cream of tartar; 1-2 teaspoonful of soda. Bake in square tins.

MRS. HENRY W. VAN WAGENEN.

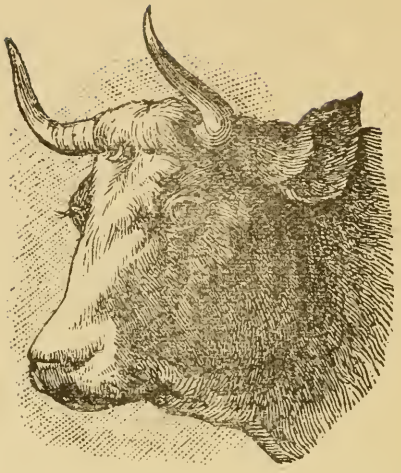
Pop-Overs.

1 pt. milk; 1 pt. flour, sift before measuring; 3 eggs; 1 teaspoonful salt; beat eggs well; add milk and salt; pour on dry mixture by degrees and beat thoroughly; bake three-quarters of an hour in heated earthen cups. Serve at once with hard wine sauce.

R. L. H.

Brandy Peaches.

Take 1-2 lb. soda to 3 pts. water and put in a kettle; when it boils put in a few of the peaches and boil one minute; put them in ice water, rub off the skins and leave in ice water until you have 7 lbs; use 5 1-4 lbs. granulated sugar and scant quart of water to make a syrup for 7



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lbs. of fruit; cook the peaches until you can put a straw through them; boil down the syrup, and for 2 cups syrup add one cup best white brandy; fill jars half full of fruit and fill with syrup, making the quantity of syrup fill the jars for each 7 lbs. of fruit; one basket of peaches weighs from 19 to 22 lbs.

MRS. WILLIAM H. MACY, II.

Chocolate Blanc Mange.

Dissolve one half box of gelatine in one quart of milk by heating slowly. When gelatine is dissolved, add one heaping cupful of granulated sugar and a scant cupful of grated chocolate. Boil for about fifteen minutes briskly, then add half a teaspoonful of vanilla. Stand pan in cold water and when cool beat with an egg-beater for five minutes. This will make the blanc mange very light. Pour into a mould and cool.

MRS. PIERRE J. SMITH.

Puff Paste.

One pound of flour, three-quarters lb. of butter, yolk of an egg, tumbler of ice water. Mix half the butter in the flour; beat the egg and add the water; then moisten the flour and butter with it; roll out thin, and flake with

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one-third of the remaining butter; fold four times, and roll again, and proceed as before until rolled three times.

MRS. J. LOWRIE BELL.

Banburys.

One cup or half lb. raisins and one-quarter lb. citron, chopped fine. Put in a bowl and add grated peel and juice of one lemon, one egg and one cup of sugar. Make a rich pie crust, cut out round pieces with the top of a quart pail; lay a tablespoonful of the filling on one half of the round and press the other half down well with the fingers. Put in the oven and bake a light brown.

MRS. THEODORE LITTLE.

Cucumber Sandwiches.

Make dressing of 4 eggs, beaten light; butter size of an egg; 6 tablespoonfuls of vinegar; 1-2 tablespoon mustard 1 teaspoonful salt, steam, stirring constantly; thin with cream or milk, oil may be used to thin with if one wishes it richer; get small finger rolls split and spread with butter; put in thin slices of cucumber; spread with a little dressing over them, put together and tie with a bit of baby ribbon.

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One quart of sweet milk; a small cup of pulverized sugar; half a teaspoonful of soda; three eggs; corn meal enough for a thin batter; stir into the milk enough meal to make a thin batter; then add the well beaten yolks of the eggs, sugar and soda; lastly the whites beaten very light. Bake in a long tin pan in a good oven. Cut in squares and serve hot.

MRS. VERNON.

Caramel Ice Cream.

1 1-2 pint milk; 1 pint cream; 1 cup sugar; 1 tablespoonful flour; 2 eggs; pinch of salt; 1 scant teaspoonful vanilla; another cup of granulated sugar, browned; scald the milk and add the flour; cook 20 minutes; add the browned sugar, the caramel and the eggs, etc.; when cool add the cream and vanilla.

E. D. COGHILL.

Peach Foam.

Peel and cut into small pieces three or four choice and very ripe peaches (White Heaths are good) so that when done there will be a cupful. Put them into a bowl, with half a cup

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of powdered sugar and the white of one egg. Beat with a fork for half an hour, when it will be a thick, perfectly smooth, velvety cream, with a delightful peach flavor, and may be eaten—*ad libitum*—by an invalid.

MARY A. BOLAND.

Pineapple Ice.

One juicy ripe pineapple peeled and grated; juice and peel of one lemon; 1 pound of sugar; 1 pint of water or a little less; sprinkle the sugar over the pineapple and let it stand one hour, then mash all together; strain out the syrup through a hair sieve, add the water and freeze.

MRS. P. C. BARKER.

Coffee Ice Cream.

Two cups granulated sugar; 4 eggs, beaten separately; 1 pint of cream; 1 pint of milk; 1 cup of clear strong coffee, made of 1 cupful of ground coffee and 2 cups of cold water; must be cool when mixed; mix all together, the whites of eggs last and freeze.

MRS. V. B. KING.

Caramel Ice Cream.

Boil one pint of milk in a double boiler; thicken with two spoonfuls of flour dissolved in a little cold milk; while this is cooking beat up

W. K. MUCHMORE,

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two eggs with one small cup of sugar, pour on this the hot mixture beating it all the time; strain this back into the double boiler and a few minutes longer, then put in a small sauce-pan 1-2 cup of sugar and stir this over the fire until it melts and becomes brown; stir this into the custard while it is still hot; when cold add this custard to one pint of whipped cream and freeze.

MRS. HOY.

Charlotte Russe.

One pint of cream, about a tablespoo nful of gelatine, 1-2 cup powdered sugar, 1 teaspoonful of vanilla. While whipping the cream skim off the froth and put on a sieve which is placed over dish, set in a pan of ice. The thin cream which runs through pour back and whip again. Do this until all the cream is frothy. The cream *must* be kept cold. Take about a table spoonful of gelatine and pour over it just enough cold water to cover it; after it has lain a half hour add enough boiling water to dissolve it (about a half a cupful.) Have this ready and cool when the cream is whipped. Into the whipped cream put half cup of powdered sugar, a teaspoonful of vanilla, and lastly the gelatine

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strained through a fine sieve. Line a mould with lady fingers and pour in the cream. Set on the ice until needed.

MRS. C. D. M. COLE.

Carlisle's Crullers.

One and a quarter lb. of sugar, half lb. butter, eight eggs, one nutmeg, flour to roll out, fry in *hot lard.*

Crullers.

2-3 Cup of butter, 1 1-2 cup of sugar, 1 cup of milk, 4 eggs, 3 teaspoons baking powder, 1 teaspoon salt, nutmeg, flour to roll out.

MRS. BUXTON.

Ginger Bread.

Even off two cups of flour, put in a bowl. Put on top of the flour one cup of molasses, two tablespoonfuls of butter, dissolved a little. One teaspoonful of ginger, one egg beaten up. All this on top of flour, stir thoroughly. Take one teaspoonful of soda dissolved in a cup of hot water poured over the very last. Stir well. It will be very thin.

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Jumbles.

One pound butter, 1 1-4 brown sugar, roll sugar smoothly, beat sugar and butter to cream, dissolve 1-2 teaspoonful of soda in a wine glass and a half of milk or cream, 5 eggs beaten separately; mix whites with yolks and stir into the butter; nutmeg, 1 teaspoonful cinnamon, 2 1-2 pounds of flour; roll out and shape.

MISS HOPKINS.

Bread Cake.

One pint of bread dough, one cupful of sugar, 1-4 cupful of butter, 2 eggs well beaten. Beat all with heavy wire beater until smooth, add grated rind of one lemon, pour it into a shallow pan; when light sprinkle the top with granulated sugar, dust over a little cinnamon and chopped nuts or fruit, press them into the cake without spoiling the texture and bake in a moderate oven thirty minutes.

MRS. W. E BAILEY.

Birthday Cake.

One lb. flour, one lb. sugar, one lb. fruit—raisins, currants and citron ; three-quarters of a lb. of butter, 6 eggs, one small teacup of cream, one wine glass of brandy or sherry wine. Beat

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sugar and butter together, put in eggs well beaten together, cream, then the fruit well dredged in flour. Last the brandy or wine and bake at least one hour.

MRS. HENRY W. MILLER.

Crullers.

2 cups of granulated sugar; 1 cup of butter; 1 cup of sweet milk; 4 eggs beaten light; 1 small nutmeg; 2 teaspoonfuls of cream of tartar; 1 teaspoonful of soda (even); first mix butter to a cream, then add sugar, mixing thoroughly; slowly add the milk in which the soda has been dissolved; then add eggs; 1 teacup of flour with cream of tartar mixed through it. Add nutmeg, add flour enough to make a very soft dough. These should be rolled out, half an inch thick, cut round and take out centre. This rule will take three pounds of lard for boiling. Please remember that there is as much secret in boiling crullers as in having a good receipt. The lard must be very hot; drop the crullers in carefully, and turn immediately, thus preventing the fat from soaking in the dough. When taking out crullers place them on a plate with a piece of brown paper. When cool sift powdered sugar over them on each side. These are delicious if the receipt is carried out.

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"Burgomeister" Cake.

Four cents compressed yeast cake dissolved in a teaspoon of warm water. Half pound of flour; half pint of milk; set to rise for 1 1-2 hours. Then half pound butter; three-eighth's pound of sugar; rub to a cream; six eggs stirred in one at a time; mix with risen dough and half pound of flour; put in form and let rise one and a half hours. The success of this cake is the labor given to it. It must be beaten up with the hand. To be eaten with coffee only.

MRS. HERMAN BEHR.

Chocolate Layer Cake.

5 eggs, 2 cups of powdered sugar, 1 cup of butter, 1 cup milk and water, 2 1-2 cups flour well sifted; 1 teaspoonful of baking powder in flour, 2 whites of eggs beaten stiff; bake in 3 pans. *For filling.*—1-2 cake Baker's chocolate, 1-2 cup of powdered sugar, 2 teaspoonfuls of vanilla, whites of 3 eggs beaten stiff.

H. R. KING.

Home Made Cookies.

1 cup and 1-2 powdered sugar, 1-2 cup butter, 4 eggs, 2 cups flour, 2 teaspoons of baking powder. Roll as thin as possible; watch carefully while baking in hot oven five minutes.

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Tea Cake.

1 cup of molasses, 1 cup of sugar, 1 cup of cold tea, 1-2 cup of butter, 1-2 cup of lard (better all butter), 2 eggs, 2 teaspoonfuls of soda. Flour enough to make a stiff batter. Bake in small tins.

MRS. W. H. PECKHAM.

German Crisps.

Beat one cup of butter to a cream ; add gradually two cups of sugar and the beaten yolks of three eggs with the grated rind and juice of a lemon ; fold in the whites of three eggs beaten until dry ; then add flour to make a stiff dough with beaten white of egg ; sprinkle with coarse granulated sugar, candied fruit and chopped nuts. Bake in a slow oven.

MISS KATHERINE CHAMBERS.

Lemon Cake.

3 cups of sugar; 1 cup of butter; 1 cup of milk; 4 cups of flour; 1 teaspoonful of saleratus; 5 eggs; juice and grated rind of 1 lemon; cream, sugar and butter, beat in the milk; then the lemon; then the eggs; add the flour gradually last; then saleratus dissolved in a little hot water; beat the cake thoroughly.

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Chocolate Cake

Half cup of butter, cream very soft; throw in three unbeaten eggs, one cup of sugar, three-quarters cup of milk and water, two scant cups of flour, and one heaping spoonful of baking powder. Mix well.

Filling—Two small packages of sweet chocolate, broken up in small pieces. Put on the fire to soften with enough water to cover. Take a small cup of milk, one egg and a cup of granulated sugar; beat together and mix with the melted chocolate. Boil for five minutes, then beat in this mixture a cup and a half of confectioner's sugar. Flavor with vanilla.

MRS. C. H. DUYCKINCK.

Nut Cake.

One half pound of nuts; 1-2 pound sugar; five eggs; 1 tablepoon flour; grate the nuts; beat whites of eggs well; add flour; beat yolks of eggs and sugar together; mix all well; grease well the cake tin. Bake slowly.

MRS. WM. WHITMORE GANNETT.

Brown Bread.

One bowl Indian meal, one bowl rye flour, one bowl sour milk, one large cup molasses, one teaspoonful soda, one tablespoonful salt;

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steam two and one half hours, and bake from twenty minutes to one half hour, depending upon heat of oven.

MRS. GROVER CLEVELAND.

Water Muffins.

One half yeast cake; 1 pint of water; 1-2 teaspoonful of salt; a piece of butter the size of an egg: stir about as stiff as bread-sponge, after it has raised stir the sponge again and put it in small pans for a half hour to raise again; then bake; sugar may be added if desired.

MRS. VERNON.

Spiced Currants.

To five lbs. of fruit add four lbs. of brown sugar, one pint of vinegar, two tablespoonfuls of cinnamon, one and a half tablespoonsfuls of cloves. Boil about one and a half hours or longer, if preferred thick.

MRS. E. G. AMES.

Small Cucumber Pickles.

1 gallon vinegar, 8 tablespoons of salt, 3 tablespoons black pepper, boil salt and pepper in the vinegar. Then mix with a little cold vinegar 2 tablespoons currie powder, 2 tablespoons corn-

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starch, 8 tablespoons ground mustard. Pour this mixture into the hot vinegar, stir until it thickens, then while hot pour it over the cucumbers. This will cover 300 tiny cucumbers, and they will be good to use as soon as cold.

MRS. P. B. PIERSON.

Spiced Tomatoes.

Take a pint and a half cider vinegar; add half teacupful of salt, two roots of horseradish, cut in pieces: half teacup of black and white mustard seed, mixed; two teaspoonfuls of black pepper, two red peppers, chopped without the seeds; three green peppers, chopped fine; one oz. celery seed, one onion, cut fine; one teaspoonful ground cloves, one teaspoonful ground mace, two teaspoonfuls ground cinnamon, one teacup sugar. When this is ready peel half a peck of ripe tomatoes, cut in small pieces and drop into the vinegar. *Do not heat the vinegar.*

MRS. A. G. HACKSTAFF.

Sweet Tomato Pickles.

Wash, slice and put the tomatoes in a porcelain kettle; cover them with water which is salted a little. Boil until they begin to look

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clear, then take them out on a platter and let them drain well. Allow nearly a half pound of sugar to a pound of tomatoes. To ten pounds of tomatoes take a pint and a half of vinegar and two tablespoonfuls of each of the spices—cloves, cinnamon and allspice. Put all the ingredients together and boil for a few minutes, then put in a stone jar and leave uncovered to cool. If the syrup is too thin after standing overnight, turn it off and boil it down—let it get cold before turning it back on the tomatoes.

MRS. R. H. THOMAS.

Chili Sauce.

12 large tomatoes (skinned), 6 onions, 6 green peppers, all chopped very fine. Put in kettle and boil until thoroughly done, with 2 cups of vinegar added, then add one tablespoon of cloves, two of nutmeg, two of allspice, two cinnamon and a cup of brown sugar, stir gently, boil five minutes and bottle. This makes two large bottles with a little over to try.

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Crab Apple Jelly.

Wash the fruit clean, put in a kettle, cover

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with water and boil until thoroughly cooked; then pour into a sieve with a piece of cheese cloth in it and let it drain through slowly without pressing the fruit; for each pint of this liquid allow one pound of sugar; then boil for twenty minutes or half an hour.

MRS. R. H. KISSEL.

White Lemon Pie.

One cup of sugar; 2 cups of boiling water; 1 tablespoonful of corn-starch; the juice of 2 lemons; mixed with the syrup; when the mixture is sufficiently cooked add the beaten whites of 3 eggs; put in a pie-crust which has been baked and brown in the oven.

MRS. P. C. BARKER.

Maple Sugar Candy.

Break into very small bits a pound of Maple sugar and stir it into a cup of cream and one of milk mixed. Turn into the brazier and boil, stirring all the time to prevent scorching, until a little hardens in cold water. Now beat into the candy as many hickorynut kernels as it will take, and then turn out to cool. This may not look so pretty as smooth candy that can be

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A. N. H.

Chocolate Caramels.

One cup of grated chocolate, one cup of molasses, one cup of brown sugar, one-half cup of milk, piece of butter size of an egg. Flavor to taste.

MISS KATHERINE CHAMBERS.

Chocolate Fudge.

4 Cups sugar (granulated), 1 cup cream, 6 squares Baker's chocolate, 1 tablespoonful butter, 2 teaspoonfuls vanilla; melt butter then add chocolate; when melted add cream and sugar; boil from 15 to 20 minutes, add vanilla and beat hard for a few minutes.

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Take 1 quart murillo cherries, 1 quart wild cherries, 1 pound loaf sugar, 1 gallon best whiskey, the cracked pits of 1 pint cherries, Mix, cook, seal. Shake daily for 3 months.

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MRS. MASON YOUNG.

Cheese Souffle.

Two tablespoons butter; 1 tablespoon flour; 1-2 cup milk; yolks of 3 eggs; 1 cup of grated cheese; the white of 3 eggs beaten to froth; 1 saltspoon salt; a few dashes cayenne pepper; cook the butter and flour together, then add milk, then the grated cheese and yolks of eggs; then salt and pepper; last stir in the whites of eggs; put this in dish and bake 25 minutes in moderate oven.

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